

Convection Oven

Gas



PLATINUM SERIES

Model:

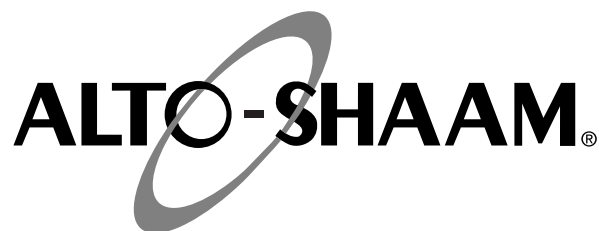
ASC-4G

**Electronic
Control**

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**



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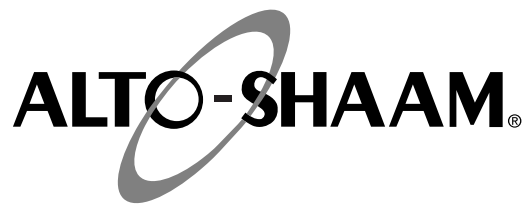
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Warranty

Transportation Damage and Claims	Back Cover
Limited Warranty	Back Cover



DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to ensure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to ensure prompt service in the event of a warranty parts and labor claim.

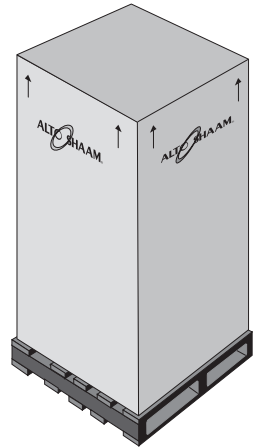
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam Tech Team Service Department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING

1. Carefully remove the appliance from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.



2. Read all instructions in this manual carefully before initiating the installation of this appliance.

DO NOT DISCARD THIS MANUAL.

This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. *Additional manuals are available from the Alto-Shaam Tech Team Service Department.*

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.

DANGER



Used to indicate the presence of a hazard that **WILL** cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

WARNING



Used to indicate the presence of a hazard that **CAN** cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

CAUTION



Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE: Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE



For equipment delivered for use in any location regulated by the following directive:

DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

INSTALLATION

DANGER



IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH, OR CAUSE PROPERTY DAMAGE.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CAUTION



DO NOT LIFT OR MOVE THE OVEN BY USING THE DOORS OR THE DOOR HANDLES.

CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.



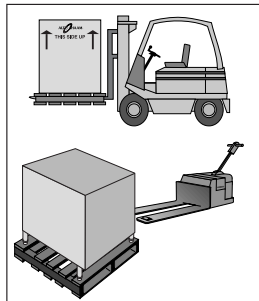
DANGER



DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

SITE INSTALLATION

The Alto-Shaam convection oven must be installed in a location that will permit the oven to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance.



1. Hood installation is required.
(CHECK LOCAL CODES.)
2. The oven must be installed on a stable and level surface. A non-combustible, heat resistant, and fireproof surface is highly recommended. If the oven is to be installed on a combustible surface, factory supplied legs or oven stand **MUST** be used.
3. **DO NOT** install this oven in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, etc.
4. This appliance must be kept free and clear of any combustible materials.
5. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.

WEIGHT

NET	420 lb	(191 kg)
SHIPPING	465 lb	(211 kg)
CRATE DIMENSIONS:	45" L x 53" W x 49" H (1143mm x 1346mm x 1245mm)	
MINIMUM ENTRY CLEARANCE	31-1/2" (800mm) UNCRATED	

DIMENSIONS H x W x D:

EXTERIOR:	58-1/2" x 38" x 44-1/2" (1486mm x 964mm x 1130mm)	
INTERIOR:	24" x 29-1/8" x 25" (610mm x 740mm x 635mm)	

MINIMUM CLEARANCE REQUIREMENTS

	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	0" (0mm)	0" (0mm)
LEFT SIDE	2" (51mm)	0" (0mm)
RIGHT SIDE	2" (51mm)	2" (51mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)	6" (152mm)
ENTRY CLEARANCE:	31-1/2" (800mm) UNCRATED	
RECOMMENDED SERVICE ACCESS:	20" (508mm) RIGHT CONTROL SIDE	

INSTALLATION

INSTALLATION REQUIREMENTS

The oven must be mounted on the factory equipped oven legs or on an optional oven stand. Installation on a solid or concrete base that in any way restricts air flow may void the warranty.

All clearances for a proper ventilation air supply must be maintained to minimize fire hazard. Do not locate the oven immediately adjacent to any other heat-generating appliance.

WARNING



Inadequate ventilation, or failure to ensure an adequate supply of fresh air will result in a high ambient temperature at the rear of the appliance. An excessive ambient temperature can cause the thermal-overload protection device on the blower motor to trip resulting in severe damage to the blower motor.

A number of adjustments are associated with initial installation and start-up. Adjustments must be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, and gas pressure verification. The Platinum series oven burners are factory-adjusted with fixed air openings and require no field adjustment.

CAUTION



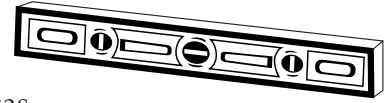
TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

PRODUCT\PAN CAPACITY

72 lb (33 kg) MAXIMUM
45 qts (43 liters)

12 (twelve): 18" x 26" x 1" FULL-SIZE SHEET PANS

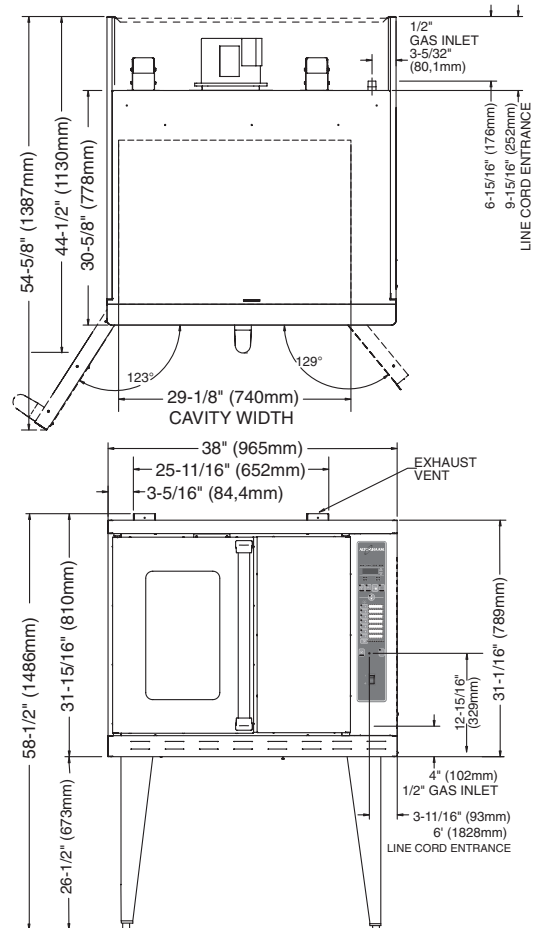
LEVELING



The oven should be leveled before the gas supply is connected. Level the oven from side-to-side and front-to-back with the use of a spirit level. For ovens installed on a mobile stand, it is important that the floor surface be level due to the probability of frequent oven repositioning.

We recommend checking the level of the oven periodically to make certain the floor has not shifted or the oven moved.

NOTE: Failure to properly level this oven can cause improper function as a result of erratic burner combustion and will result in the uneven baking of products consisting of semi-liquid batter.



MODEL ASC-4G
Electronic Control



GAS SUPPLY & INSTALLATION

GAS SPECIFICATIONS



DANGER



CONNECTING TO THE WRONG GAS SUPPLY COULD RESULT IN FIRE OR AN EXPLOSION CAUSING SEVERE INJURY AND PROPERTY DAMAGE.

GAS PRESSURE CHART

The gas valve and burner have been fitted according to the gas type specified on the identification name plate.

TECHNICAL SPECIFICATIONS

Natural Gas

Min. connected pressure	7.0" W.C.	1.74 kPa
Max. connected pressure	14.0" W.C.	3.48 kPa
Orifice Size	1/8	
Manifold pressure	5.0" W.C.	1.25 kPa
Gross thermal output	50,000 Btu/hr	

Propane Gas

Min. connected pressure	11.0" W.C.	2.74 kPa
Max. connected pressure	14.0" W.C.	3.48 kPa
Orifice Size	2.1mm	
Manifold pressure	10.0" W.C.	2.49 kPa
Gross thermal output	50,000 Btu/hr	

INSTALLATION REQUIREMENTS

GAS CONNECTION: 3/4" NPT

CHECK PLUMBING CODES FOR PROPER SUPPLY LINE SIZING TO ATTAIN BURNER MANIFOLD

NOTE: If a flexible gas line is used, it must be AGA approved, commercial type and at least 1" I.D.

WARNING



TO AVOID SERIOUS PERSONAL INJURY, installation of this appliance must conform to local, state, and national codes; the current edition of the American National Standard Z223.1, National Fuel Gas Code, and all local municipal building codes. In Canada, installation must be in accordance with Standard CAN/CSA B 149.1 and Installation Codes - Gas Burning Appliances, and local codes.

FIELD CONVERSION OF FUEL TYPE

To convert from either fuel type, replace the orifice located at the burner inlet with the desired orifice. Replace the spring kit located on the front left side of the valve. Remove the cap and nylon screw, replace spring and nylon screw with desired kit. Set the manifold pressure to the corresponding values located under technical specifications.

FUEL TYPE	ORIFICE SIZE	ORIFICE P/N	MANIFOLD PRESSURE
Natural	1/8	OR-29172	5.0 IN/WC
Propane*	2.15mm	OR-29451 (male)	10.0 IN/WC
	# 43	OR-29054 (male)	10.0 IN/WC
	# 43	OR-26430 (female)	10.0 IN/WC

CONVERSION SPRING KITS

Natural	VA-28821	Propane	VA-28444
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* Contact Factory with serial number

GAS SUPPLY & INSTALLATION

DANGER



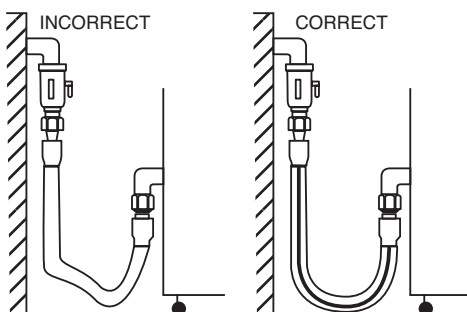
Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

GAS REQUIREMENTS

The gas inlet is located at the back of the oven. Code requires the installation of a manual gas shutoff valve to be installed in the gas line ahead of the oven. This oven is also equipped with fixed burner orifices determined by the elevation specified as the initial installation location.

The oven is furnished with a regulator integral to the operation of the gas solenoid valve and may not require an additional external regulator. To ensure safe and proper operation, the gas pressure regulator installed in the oven is required for use with both natural gas and propane. If the connected pressure exceeds 14.0" W.C. (3.48 kPa), a step-down regulator is required. A step-down regulator is not the responsibility of the manufacturer.

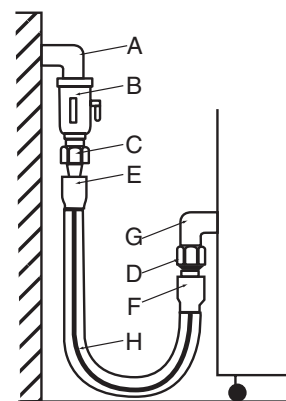
Use an approved pipe sealant at all connections. Do not use Teflon® tape. Gas supply connections and pipe joint compound must be resistant to the action of propane gases. Pipes must be clean, free of obstructions and pipe joint compound.



GAS CONNECTION

In the U.S.A., installation must conform to local codes or, in the absence of local codes, with the current edition of the *National Fuel Gas Code*, NFPA-54 and ANSI Z223.1-1980 (latest edition). In Canada, installation must be in accordance with local codes, CAN/CGA-B149.1, *Installation for Natural Gas Burning Appliances and Equipment* (latest edition) or CAN/CGA-B149.2 *Installation for Propane Burning Appliances and Equipment* (latest edition).

The inlet supply line must be properly sized to accommodate all individual appliances simultaneously used on the same line but must never be smaller than 3/4" NPT.



GAS INTAKE

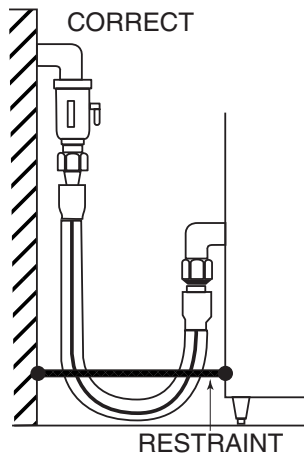
- A-G Installation elbow
- B Wall Valve
- C-D Three-piece union fitting (minimum 1 per installation)
- E-F End connector for the flexible tube
- H Marking line

GAS SUPPLY & INSTALLATION

GAS CONNECTION FOR OVENS ON CASTERS

The oven must be supplied with a flexible connector that complies with *The Standard for Connectors for Movable Gas Appliances*, ANSI Z21.69, CGA 6.16 and addenda Z21.69a (latest editions). A quick disconnect device must be installed to comply with *The Standard for Quick Disconnect Devices for Use with Gas Fuel*, ANSI Z21.41 and CAN1-6.9 (latest editions). A flexible connector is not supplied by the factory.

Adequate means must be provided to limit the movement of the appliance. Limitation of movement must be made without depending on the connector, the quick disconnect device, or the associated piping designed to limit oven movement. Mounting holes for a restraining device are located on the lower back flange of the oven chassis.



Shut the gas supply off if it becomes necessary to disconnect the restraint. Reconnect the restraint immediately following the return of the oven to its original position. Turn the gas supply on after the restraint has been reconnected.

LEAK TESTING

Use a soap and water solution on all gas supply line connections.



INSTALLATION

ELECTRICAL CONNECTION

This appliance is equipped with a three-prong grounding plug. For your protection against shock hazard this appliance should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

Plug the unit into a properly grounded receptacle **ONLY**, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the “OFF” position.

Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.



DANGER




**ENSURE POWER SOURCE
MATCHES VOLTAGE STAMPED
ON APPLIANCE NAMEPLATE.**

DANGER



To avoid electrical shock, this appliance *MUST* be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

ELECTRICAL			
VOLTAGE	PHASE	CYCLE/HZ	AMPS
120	1	60	12.5
6' (1828mm) cord with plug included: NEMA 5-15P 			

Wire diagrams are located in the inside access panel of the unit

INSTALLATION

VENTILATION

DANGER



FAILURE TO VENT THIS APPLIANCE PROPERLY MAY BE HAZARDOUS TO THE HEALTH OF THE OPERATOR. Equipment damage, operational problems and unsatisfactory baking performance may also be the consequence of improper venting. Any damage sustained by a failure to properly vent this oven are not covered under warranty.

VENTILATION HOODS

Proper venting along with a sufficient quantity of make-up air is essential for proper oven operation. A mechanically driven, canopy exhaust hood is the preferred method of ventilation and must conform to local codes along with the current version of NFPA-96 *Vapor Removal from Cooking Equipment* (latest edition). The oven hood must extend 6" (152mm) beyond all sides of the oven. The distance from the floor to the bottom edge of the hood should be between 6'6" (1981mm) and 7' (2134mm).

A ventilation hood that supplies make-up air down the back vertical wall should be avoided since air currents can interfere with the oven flue exits. If such installation is unavoidable, an additional draft hood, specifically designed to deflect downdrafts, must be installed.

Ventilation hoods and exhaust systems shall be permitted to be used to vent appliances installed in commercial applications.

Where automatically operated appliances are vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust, provisions shall be made to allow the flow of gas to the main burners only when the damper is open to a position to properly vent the appliance and when the power means of exhaust is in operation. IN ACCORDANCE WITH NFPA 54 COMMONWEALTH OF MASSACHUSETTS ONLY.

DIRECT VENTING

When necessary, direct venting can be used in situations where space is limited or to help offset the high cost of ventilation hoods.

DANGER



Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

Direct venting should be installed in compliance with local codes by a certified professional. In the absence of local codes, refer to National Fuel Code NFPA 54, ANSI Z223.1 (latest revision).

INSTALLATION

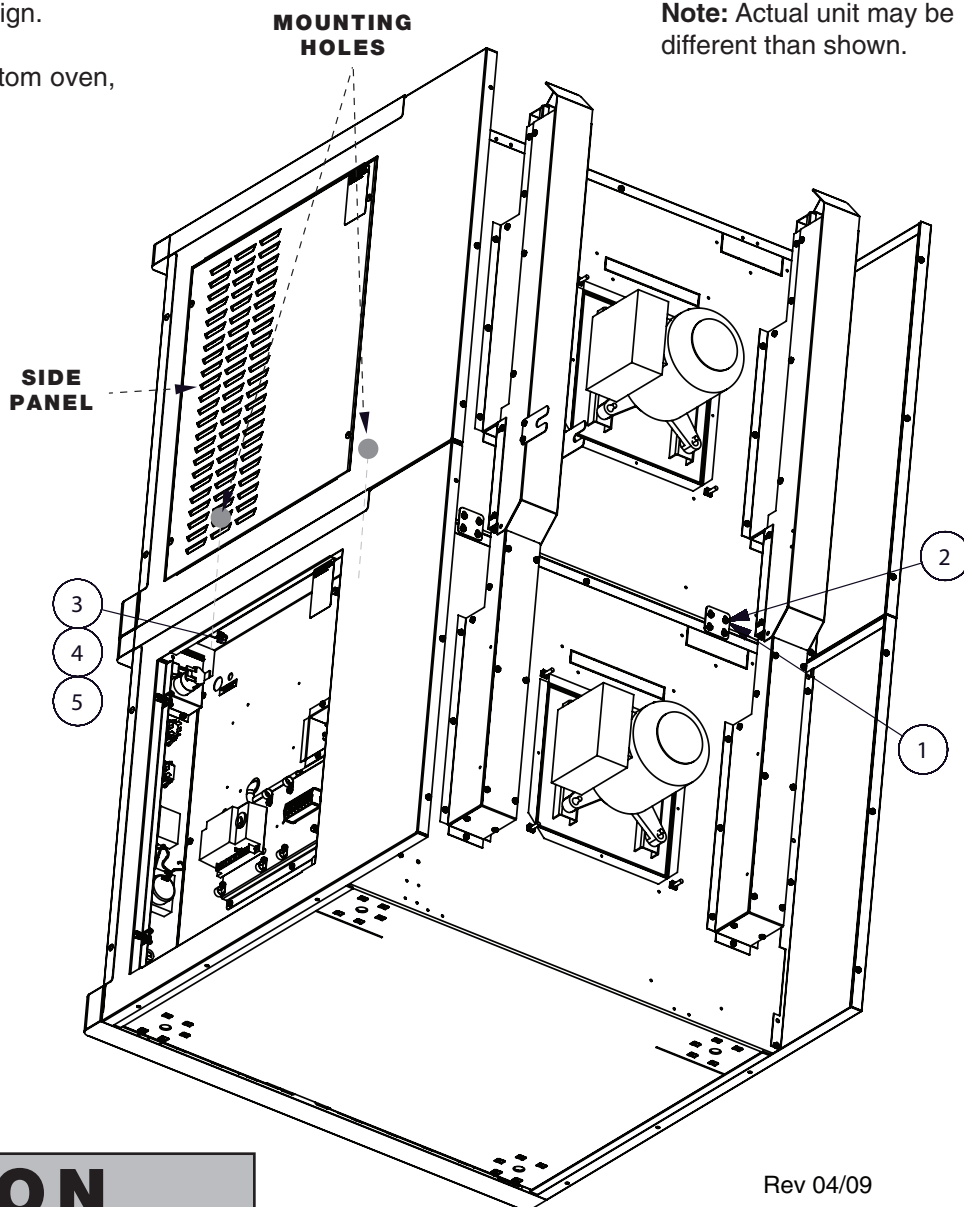
STACKING KIT (5005783)

STACKING INSTRUCTIONS

- A) Remove side panels.
- B) Knock out the mounting holes on top of the intended bottom oven.
- C) After legs or casters have been installed on the bottom oven, place the upper oven on top of lower unit. Align.
- D) Bolt at 1 and 2.
- E) Using mounting holes on bottom oven, bolt at 4.

ITEM	DESCRIPTION	PART NO.	QTY
1	BRACKET, ATTACHMENT, FSCO	1004369	2
2	SCREW, #10 SMS .5LG	SC-26520	20
3	SCREW, HEX HEAD, 5/16-18X 1"LG	SC-2191	2
4	5/16 FLAT WASHER	WS-23725	2
5	WASHER, LOCK, 5/16 DIA.	WS-2867	2

Note: Actual unit may be different than shown.



CAUTION



**TO PREVENT PERSONAL INJURY,
USE CAUTION WHEN MOVING OR
LEVELING THIS APPLIANCE.**

Rev 04/09

INSTALLATION

STACKING, GAS PLUMBING & FLUE INTERCONNECT (5003788)

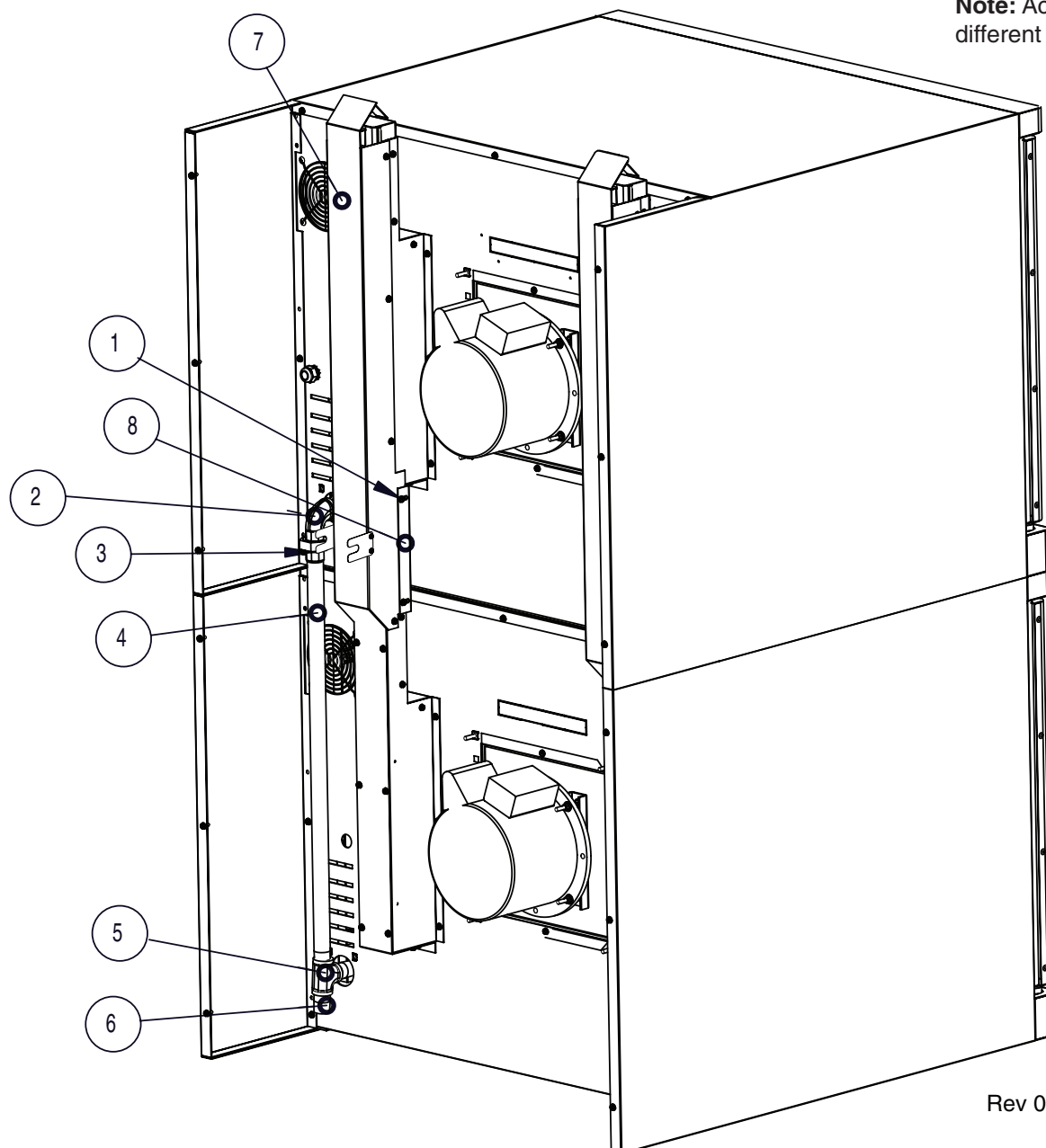
ASSEMBLY INSTRUCTIONS

FIRST: Assemble plumbing items 2 thru 6 as shown

NEXT: Assemble items 7, 8, & 1 as shown

ITEM	DESCRIPTION	PART NO.	QTY
1	SCREW, #10 SMS .5LG	SC-26520	24
2	ELBOW 90 DEG STREET 1/2" NPT	EB-26489	1
3	FITTING, UNION 1/2" NPT	FT-26488	1
4	1/2" MANIFOLD PIPE	PP-26529	1
5	FITTING, TEE 1/2" NPT	FT-26487	1
6	1/2" MANIFOLD PIPE	PP-26528	1
7	OUTER FLUE BOX, DBL STACK	1004372	2
8	CAP, FLUE BOX, DBL STACK	1004373	2

Note: Actual unit may be different than shown.

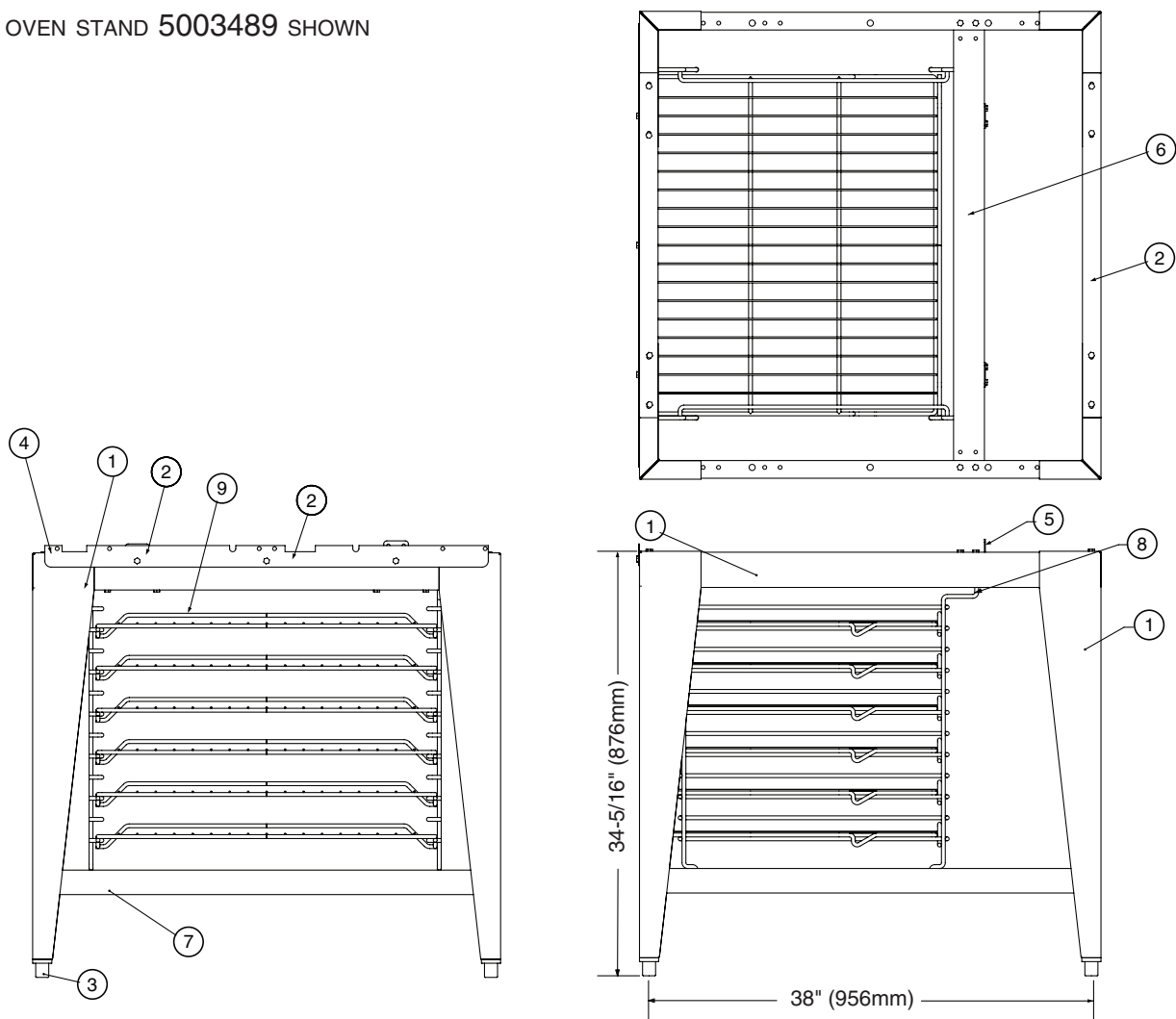


Rev 04/09

INSTALLATION

OVEN STAND ASSEMBLY

OVEN STAND 5003489 SHOWN



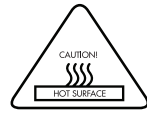
ITEM	DESCRIPTION	PART NO.	QTY
1	LEG SUPPORT ASSEMBLY	5003488	2
2	CHANNEL, SUPPORT	1004459	2
3	LEG	LG-22185	4
	*CASTERS, RIGID	CS-25674	2
	*CASTERS, SWIVEL W/BRAKE	CS-25675	2
4	BRACKET, STAND	1004461	1
5	BRACKET, ATTACHMENT	1004369	2
6	CHANNEL, BACK	1004460	1
7	SHELF, STAND	1004466	1
8	RACK, OVEN SUPPORT	SR-26551	2
9	OVEN RACK	SH-26795	6
10	*SCREWS, 1/4-20 X 1/2 HEX HEAD	SC-22729	27
11	*NUT, 1/4-20 NYLON INSERT, 18-8 S/S	NU-23984	27
12	*LOCK WASHER, 1/4\" STAINLESS STEEL	WS-2294	27

*NOT SHOWN

OPERATING INSTRUCTIONS

USER SAFETY INFORMATION

CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

The Platinum Series gas convection oven is intended for use in commercial establishments by qualified operating personnel where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.

DANGER



BEFORE STARTING THE APPLIANCE, MAKE CERTAIN YOU DO NOT DETECT THE ODOR OF GAS.

IF THE ODOR OF GAS IS DETECTED:

- **DO NOT** attempt to light any appliance.
- **DO NOT** touch any electrical switches.
- Extinguish any open flame.
- Use a telephone **OUTSIDE THE PROPERTY & IMMEDIATELY** contact your gas supplier.
- If unable to contact your gas supplier, contact the fire department.

Instructions to be followed in the event the odor of gas is detected should be posted in a prominent location. Specific instructions are available from your local gas supplier.

PRODUCT\PAN CAPACITY

	72 lb (33 kg) MAXIMUM
	45 qts (43 liters)
12 (twelve):	18" x 26" x 1" FULL-SIZE SHEET PANS

FACTORY INSTALLED OPTIONS

DIRECT VENT KIT (TO VENT DIRECTLY TO OUTSIDE)
INCREASES HEIGHT 8" (203mm)

<input type="checkbox"/> Single oven	5003797
<input type="checkbox"/> Stacked ovens	5012618

STACKING HARDWARE SEE INDIVIDUAL STACKING COMBINATION SPECIFICATION SHEETS.

ACCESSORIES

<input type="checkbox"/> CASTER SET, 6" (152mm) FOR MOBILE STACK APPLICATIONS	5003790
<input type="checkbox"/> COOLING RACK (ONLY) FOR OVEN STAND	5003791

LEG KIT (4)

<input type="checkbox"/> 6" (152mm), with Bullet Feet	5003794
<input type="checkbox"/> 6" (152mm), with Seismic Feet	5003795
<input type="checkbox"/> 25" (635mm), with Seismic Feet	5003785

<input type="checkbox"/> QUICK DISCONNECT KIT	CR-33543
------------------------------------------------------	----------

<input type="checkbox"/> REAR ENCLOSURE PANEL, Stainless Steel	5005876
--------------------------------------------------------------------------	---------

SHELF, OVEN RACK

<input type="checkbox"/> INTERCHANGEABLE WITH COOLING RACK	SH-26795
------------------------------------------------------------	----------

STAND, STAINLESS STEEL

<input type="checkbox"/> Mobile with Cooling Racks & Casters	5003786
<input type="checkbox"/> Stationary with Cooling Racks & Bullet Feet	5003489
<input type="checkbox"/> Stationary with Cooling Racks & Seismic Feet	5003787

IN THE EVENT OF A POWER FAILURE:

- TURN ALL SWITCHES OFF.
- WAIT UNTIL POWER IS RESTORED BEFORE ATTEMPTING TO OPERATE THE OVEN.

NOTE: If such an event has occurred, it is strongly recommended that you ensure the food in the oven is safe for consumption according to local health regulations.

OPERATING INSTRUCTIONS

START-UP OPERATION

BEFORE INITIAL USE:

Interior oven surfaces must be heated to remove surface oils and the accompanying odors produced during the first use of the oven.

1. Wipe all wire shelves, side racks and the full oven interior with a clean, damp cloth.
2. Close the oven doors, press the power switch to the "ON" position, and set the thermostat to 300°F (149°C).
3. Allow the oven to cycle for approximately 2 hours or until no odor is detected.

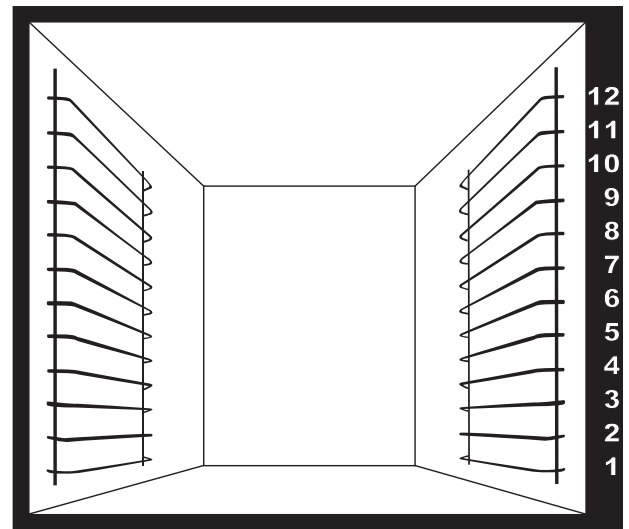
PREHEATING:

Always preheat the oven for a minimum of 20 minutes before cooking product. Follow the operating instructions indicated on the next page of this manual.

PAN/SHELF POSITIONS:

The oven includes 6 chrome plated wire shelves with two removable side racks and 12 shelf positions spaced at 1-3/4" (43mm).

1. **POSITION** The best arrangement for broiling, baking cookies and for other baked goods under 2-1/2" (65mm) in height. This arrangement can also be used as the maximum capacity for reconstituting frozen entrées.
2
4
6
8
12
2. **POSITION** General baking with the use of sheet pans for products under 3-1/2" (89mm) in height. Products include cakes, pies, muffins, or extended dishes in 12" x 20" x 2-1/2" deep pans (530mm x 325mm x 65mm GN 1/1).
1
4
7
10
3. **POSITION** Ideal positions for baking bread, meringue, or extended dishes and roasts in pans not to exceed 5-1/2" (140mm) in height.
1
5
9
4. **POSITION** Arrangement necessary for roasting whole turkey or roasts up to 7" (178mm) in height.
1
6



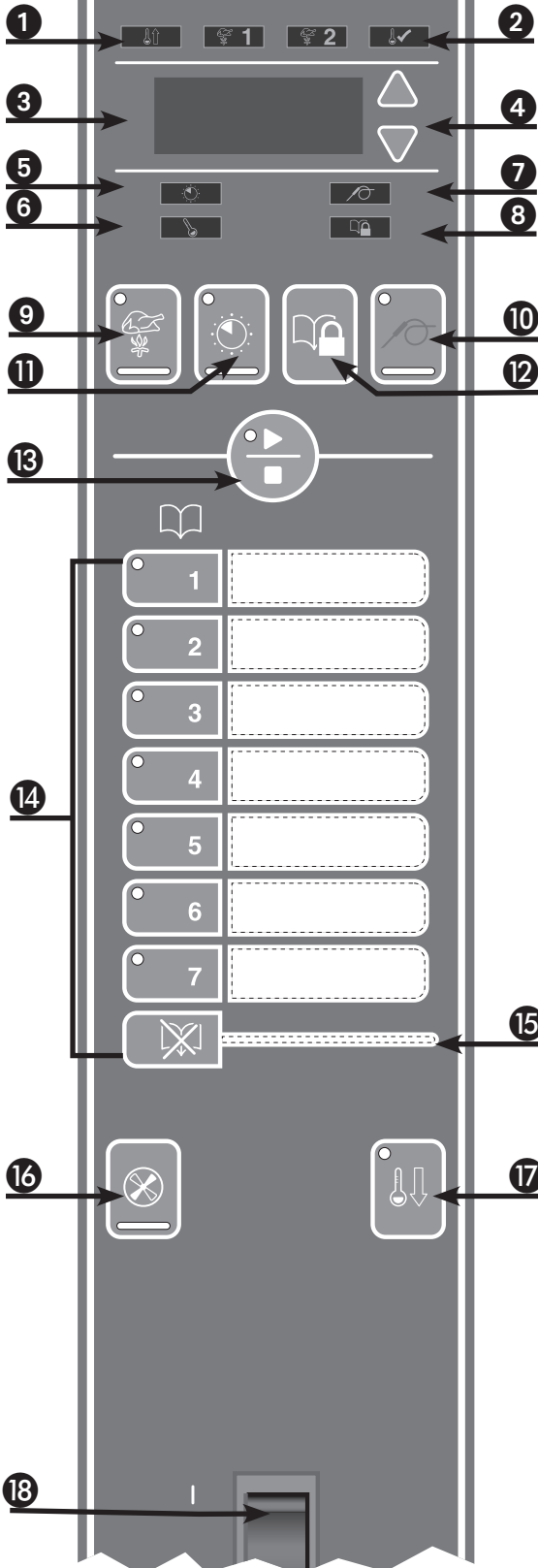
CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

OPERATING INSTRUCTIONS

ALTO-SHAAM®



CONTROL IDENTIFICATION

- 1 PREHEAT INDICATOR**
- 2 READY INDICATOR**
- 3 LED DISPLAY**
- 4 UP/DOWN ARROWS**
- 5 COOK INDICATOR**
- 6 TEMPERATURE INDICATOR**
- 7 PROBE INDICATOR**
- 8 PRESET INDICATOR**
- 9 COOK KEY**
- 10 PROBE KEY**
- 11 TIME KEY**
- 12 PRESET LOCK KEY**
- 13 START/STOP KEY**
- 14 PRESET KEYS 1-7**
- 15 CANCEL KEY**
- 16 FAN SPEED KEY**
- 17 COOL DOWN KEY**
- 18 MAIN POWER SWITCH**

OPERATING INSTRUCTIONS

ELECTRONIC CONTROL OPERATION

A. PRESS MAIN POWER ⑮ “ON.”

- The display ③ will alternate between last Cook Set Temperature and actual Cavity Temperature.
- The oven will preheat to previous Cook temperature, and the **PREHEAT** Indicator ① will illuminate.

To terminate procedure,
press **START/STOP** key ⑮ twice.

B. IF THE PREVIOUS COOK CYCLE IS ACCEPTABLE, PROCEED TO STEP C.

1. TO COOK BY TIME:

- Press **COOK** ⑨
- Press lit **TIME** Key ⑪
- Confirm fan speed.
- Adjust the cooking temperature with the UP or DOWN arrow keys ④.

2. TO COOK BY PROBE (OPTIONAL):

- Press **COOK** ⑨
- Press lit **PROBE** Key ⑪
- Confirm fan speed.
- Adjust the cooking temperature with the UP or DOWN arrow keys ④.

Note: If more than 5 seconds elapse before a decision is made, the mode button must be pushed again to continue.

C. WHEN THE COOK PREHEAT TEMP. HAS BEEN REACHED:

- The **START** Key ⑮ and **READY** Indicator ② will flash.
- The control will produce an audible beep every 30 seconds.

1. LOAD PRODUCT IN A TIMELY MANNER.

a. TO COOK BY TIME:

- The display ③ will alternate between cook cycle temperature and remaining cooking time when cooking by **TIME**.

b. TO COOK BY PROBE (OPTIONAL):

- If cooking by probe, remove probe from its bracket, wipe the probe tip with a disposable alcohol pad and properly insert probe into product.
- The display will alternate between set cooking temperature, probe temperature, and elapsed time when cooking by **PROBE**.

2. CLOSE THE OVEN DOOR -- PRESS **START** KEY.

3. AFTER COOK CYCLE IS COMPLETE AND PRODUCT IS READY:

- The display will indicate “DONE”.
- The **START/READY** indicators will flash, and the oven will beep every 30 seconds.

4. REMOVE PRODUCT PROMPTLY TO AVOID OVERCOOKING.

To terminate procedure,
press **START/STOP** key twice.

D. COOLING THE OVEN:

- Open door.
- Press **COOL DOWN** key ⑰.

1. COOL CONTINUOUSLY

- Fan will run continuously.
- Shut off **POWER** to terminate.

2. SET COOL DOWN TEMPERATURE

- Set desired cool down temperature with **UP/DOWN** arrows ④. *The cool down temperature ranges from 80° to 450°F.*
- Fan will run continuously.
- When the desired cool down temperature is reached, “DONE” will display on the LED.

Note: If more than 5 seconds elapse before a decision is made, the mode button must be pushed again to continue.

NOTE: **START/STOP** key will stop fan, and terminate the **COOL/DOWN** feature.

E. AT THE END OF THE DAY, SHUT OFF OVEN POWER BEFORE LEAVING THE PREMISES.

OPERATING INSTRUCTIONS

MENU PRESETS

PROGRAMMING

This Alto-Shaam electronic convection oven allows the operator to program up to seven cooking procedures. Each cooking program entered can be preset in any program function to cook by time (or probe, if a probe is included on the oven). Cooking programs are stored and recalled with **14**, the **PRESET** keys labeled "1 through 7."

Press **MAIN POWER 18** "ON."

- The display **3** will alternate between last Cook Set Temperature and actual cavity temperature. The oven will begin preheating and the Preheat Indicator **1** will illuminate. The fan will operate at high speed "FnHi"

FOLLOW INSTRUCTIONS LISTED ON THE PREVIOUS PAGES OF THIS MANUAL.

Press and hold selected **PRESET** key **1** through **7** for 4 seconds

- A beep sounds.
- The numbered key program indicator light will illuminate.

The programmed procedure is now stored in memory for the specific number key selected. To lock **PRESET** keys **1** through **7**, press **PRESET KEY 12** simultaneously with up arrow. To unlock, press the preset key **12** simultaneously with the down arrow.

At this point, press **START/STOP** twice. This will protect the **PRESET** in case of a power outage.

IMPORTANT

After programming a specific product into memory on the preset key, it is very important to make a written permanent record of the product and the program letter assigned.

ERASING A PROGRAM

To erase a program, the oven must be in the PREHEAT mode. The oven cannot be running a PRESET Menu program.

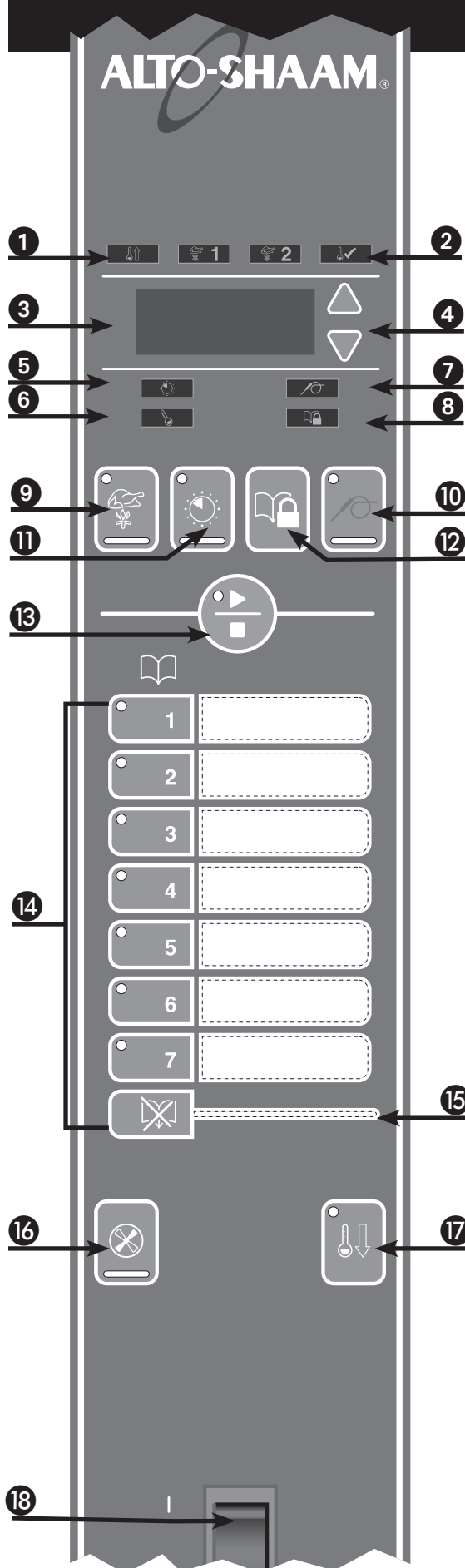
- When the oven is in the PREHEAT mode, press and hold both the **CANCEL** key **15** and the appropriate number **PRESET** key **14** to be erased. Hold both keys until the oven beeps for one second, and the program's indicator light goes out. This indicates the program has been erased.

COOK -- USING PRESET MENU KEYS

- Press desired **PRESET** key (1 thru 7) **14**. Preheat will begin.
- The oven will beep when the preheat temperature has been reached.
- Load food inside the oven. *If cooking by probe, remove probe from its bracket, wipe the tip with a disposable alcohol pad and insert probe properly into product.*
- Close the oven door.
- Press **START**.

NOTE:

- If the oven temperature is higher than the **PRESET** program, utilize the **COOL DOWN** mode.
- Time and Temperature have been programmed in the PRESET key -- they cannot be adjusted during the PRESET cooking cycle.



OPERATING INSTRUCTIONS

Stop an Operation:

Press **Start/stop** **13** Key. The oven will remain in a power-on state, and the operation will be cancelled. Press **Cook** **9** to set procedure again.

Adding product after Start:

If the door is opened during cook cycle, the heater, fan, and timer will disengage. "Door" will illuminate in the display. The timer will be held to the last value at the point of interruption. The oven will continue operation from the point of interruption when the door is closed.

Arrow Keys:

Cook and Probe Temperature settings can be adjusted by pressing the **ARROW** keys. Pressing and releasing the Arrow key will change the setting in increments of one. To change a setting more rapidly, press and hold the Arrow key. Once the setting reaches a number divisible by 10, it will begin to increase in increments of 10.

The **Time** setting is adjusted in increments of 1 minute by pressing the **ARROW** Keys. To make adjustment in steps of 10 minutes, press and hold the Arrow key. Once the setting reaches a number divisible by 10, it will begin to increase in increments of 10.

To run oven continuously at a SET temperature:

Set **Cook** temperature, set **TIME** to "--:--". The oven will run continuously at that SET temperature. The display will alternate between the set-temperature and "--:--", signifying continuous cooking. The operator is then responsible for timing the cooking loads. To disengage, press **Start/Stop**.

Fan Speed:

The fan speed can be adjusted to HIGH or LOW during any **preheat** or **cook** cycle (including **presets**). When high speed is selected, the underscore bar below the **Fan Speed** key will illuminate. The display will indicate "**FnHi**". When low speed is selected, the underscore bar below the **Fan Speed** key will not be illuminated. The display will indicate "**FnLo**".

NOTE: The time and temperature can be adjusted during the cooking mode, (unless a preset key program is used).

Probe Usage:

When the oven probe remains inserted in the probe bracket, the LED temperature display will indicate the ambient air temperature inside the oven. To use the probe for cooking remove it from the bracket and wipe the full length of the metal probe with a disposable alcohol pad to clean and sanitize before using.

Only the tip of the probe senses the internal product temperature; therefore, it is important the tip be placed correctly in the product for internal temperature accuracy. Push the probe tip halfway into the product, positioning the tip at the center of the food mass. When inserting the probe into solid foods such as meat roast or poultry breasts, push the probe in from a straight downward position or in from the side to the center position. If placing into a semi-liquid or liquid product, the probe cable must be secured to keep the probe positioned properly. Do not let the probe tip touch the edges, bottom or side of a container. Tape the probe cable to the lip or edge of the container.

NOTE: When cooking by probe, insert the probe into the raw product after the oven has been preheated.

WAIT ONE FULL MINUTE to allow the probe temperature to decrease to the internal temperature of the product. Press the start button to begin the cooking process after this probe temperature adjustment period. A false probe reading of the internal product temperature will cause the oven to default to a holding temperature.

Probe Calibration:

1. To verify product probe calibration, place the probe in a warm glass of water along with a quality independent digital thermometer and press the probe key for two (2) seconds to display the probes actual temperature. Compare readings.
2. If calibration is required, press the probe key for eight (8) seconds until the unit beeps twice and the probe offset is displayed. Adjust the probe offset to match the difference between the independent probe temperature and the control probe temperature by pressing the up or down arrows to increase or decrease the offset.
3. Repeat steps 1 and 2 to verify the probe calibration as necessary.

CHEF OPERATING TIPS

The Alto-Shaam convection oven will provide the best results and longest possible service with the utilization of the following suggestions and guidelines.

NOTE: Moisture will escape around the doors when baking products with a heavy moisture content such as chicken, potatoes, etc. This is a normal operating condition.



1. Thoroughly preheat the oven for approximately 20 minutes before use.
2. As a general rule, the cooking temperature can be set lower than the temperature used in a conventional oven. Cooking time may also be shorter. It is suggested the first batch of each product prepared be monitored closely to check for variances.
3. Maintain a record of the temperatures, times, and load capacities established for products cooked on a regular basis since they will be the same or similar for succeeding loads.
4. When practical, start cooking the lowest temperature products first and gradually work up to products with a higher cooking temperature.
5. If the cooking temperature setting for the previous product is more than 10°F (5°C to 6°C) higher than the temperature needed for the next load, use the FAN COOL-DOWN feature to decrease the oven temperature before setting the oven to a lower temperature.
6. Work as quickly as possible when loading the oven to prevent heat loss.
7. When the audible signal indicates the time has expired, remove the food product from the oven as quickly as possible to avoid overcooking.
8. Pans should be centered between side racks and each shelf should be loaded evenly to allow proper air circulation within the oven compartment.
9. To assure even cooking when baking, weigh or measure the product in each pan.
10. When cooking six pans of product, start from the top of the oven and use side rack positions 2, 4, 6, 8, 10, and 12.
11. Do not overload the oven. A maximum 6 sheet pan capacity is suggested for most items such as cakes, cookies, rolls, etc. A maximum of 12 sheet pans may be used for items such as fish sticks, chicken nuggets, and hamburgers. It will be necessary to adjust cooking times accordingly. Refer to product/pan capacities indicated in this manual.
12. To obtain an evenly baked product, muffin pans should be placed in the oven with the short side of each pan facing the front of the oven.
13. When rethermalizing frozen casseroles, preheat the oven 100°F (38°C) over the suggested temperature to compensate for the introduction of a large quantity of frozen product into the oven compartment. Reset the thermostat to the correct cooking temperature after the oven is loaded.
14. Use a pan extender or two inch (51mm) deep, 18" x 26" pans for batter-type products that weigh more than 8 pounds (3 to 4 kg), i.e.; pineapple upside-down cake.
15. To avoid obstructing airflow that would result in uneven cooking results, never place anything directly on the bottom of the oven cavity.

Cooking Guidelines							
Food	Temperature		Time (Minutes)	Food	Temperature		Time (Minutes)
Cakes, Sheet	325°F	163°C	25	Macaroni & Cheese (frozen, full oven)	350°F	177°C	90
Chicken pieces (30 breasts & thighs, 25 legs & wings)	400°F	204°C	25	Macaroni & Cheese (refrigerated)	350°F	177°C	30
Chicken halves	400°F	204°C	40	Muffins	325°F	163°C	13-15
Beef patties	400°F	204°C	8	Pies, Frozen	325°F	163°C	40
Bacon	350°F	177°C	16	Pizzas, Individual	325°F	163°C	15
Fish, frozen (5 oz.)	350°F	177°C	15	Potatoes, Baked	350°F	177°C	50
Macaroni & Cheese (frozen, 1 pan)	350°F	177°C	50	Sandwiches, Grilled Cheese	400°F	204°C	4-6
				Tater tots	450°F	232°C	10

**AT THE END OF THE DAY,
UTILIZE THE COOL-DOWN MODE
AND OPEN THE OVEN DOORS.**

**Do not place anything directly
on the bottom of the oven cavity.**

CARE AND CLEANING

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.





Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

 CAUTION	
 NO SCRAPERS	TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.
 NO WIRE BRUSHES	
 NO STEEL PADS	

CARE AND CLEANING

The oven is fabricated with an easy to clean porcelain enamel interior or an optional stainless steel interior.

NOTE: Always allow the oven to cool before cleaning. If the oven is hot, allow the interior surfaces to become cool to the touch by opening the oven doors and engaging the cool-down function.

DO NOT USE ABRASIVE CLEANING COMPOUNDS.



CLEAN THE OVEN ON A DAILY BASIS

1. After the oven has cooled, remove all detachable items such as wire shelves, side racks, and drip pan. Clean these items separately.
2. Remove any food scraps from shelves, shelf supports, and blower fan wheel. Convection baffle openings must be kept clear of food scraps and grease.
3. Wipe the interior metal surfaces of the oven with a paper towel to remove any remaining food debris.
4. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
5. For baked-on food deposits, use a non-caustic and non-toxic commercial oven cleaner appropriate for the interior oven surface of your oven. Follow the product manufacturer's instructions carefully for the use of this product. Any commercial oven cleaner must be approved for use on food contact areas. Remove soil with the use of a plastic scouring pad.
6. Wipe door gaskets thoroughly since these areas harbor food debris and grease.
7. Rinse surfaces by wiping with a clean cloth or sponge and clean warm water.
8. Remove excess water with a sponge and wipe dry with a clean cloth or air dry. Leave doors open until interior is completely dry. Replace side racks and shelves.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for food service equipment.



Completely avoid the use of abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. To protect metal finish on stainless steel, never use hydrochloric acid (muriatic acid).

		DANGER
	DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.	

EXTERIOR

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

Wipe control panel, door vents and door handles, thoroughly since these areas harbor food debris.


Clean exterior glass surfaces with a commercial window cleaner.

DO NOT USE ABRASIVE CLEANING COMPOUNDS

MOTOR CARE

The convection oven motor contains self-lubricating, sealed ball bearings and is generally maintenance-free. During operation, the interior of the motor is cooled by air flowing into the rear of the motor case. This is a general operating feature when proper clearances have been allowed.

AT THE END OF THE DAY, UTILIZE THE COOL-DOWN MODE AND OPEN THE OVEN DOORS.

DANGER	
	AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.
	SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT. WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

SERVICE

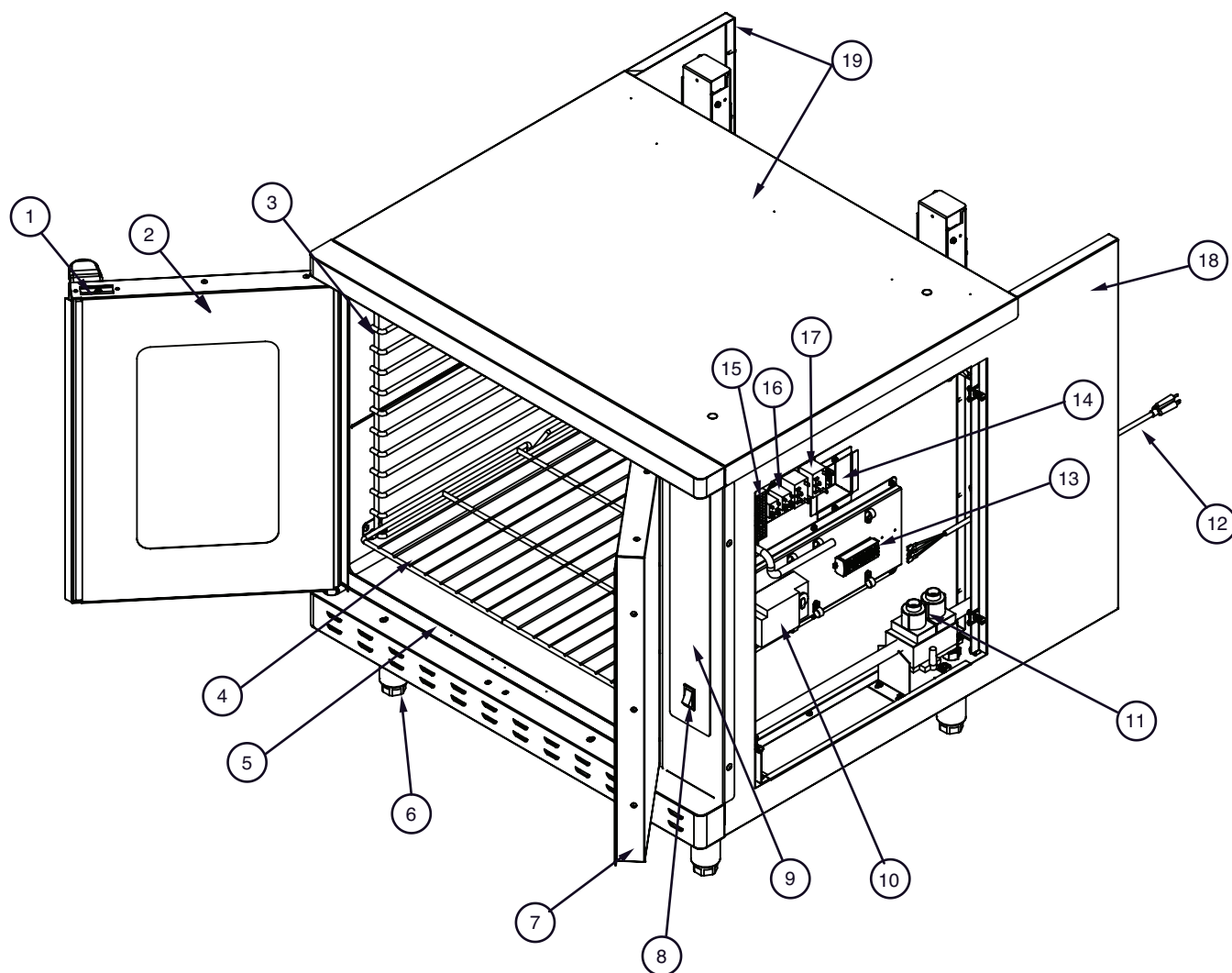
TROUBLESHOOTING GUIDE

Error Code	Description	Possible Cause
E-10	Cavity air sensor shorted	Cavity air sensor reading < 5°F. Verify sensor integrity. See sensor test instructions below.
E-11	Cavity air sensor open	Cavity air sensor reading > 517°F. Verify sensor integrity. See sensor test instructions below.
E-20	Product probe is shorted <i>Oven will cook in time only</i>	Product probe reading < 5°F. Verify sensor integrity. See sensor test instructions below.
E-21	Product probe is open <i>Oven will cook in time only</i>	Product Probe reading > 517°F. Verify sensor integrity. See sensor test instructions below.
E-30	Under temperature	Unit has not reached set-point for more than 90 minutes.
E-31	Over temperature	Unit has been higher than 25°F above the maximum cavity set-point for more than 2 minutes. Note: Holding Cabinets with this error code are more than 145°F higher than the maximum set-point.
E-50	Temp. measurement error	Contact factory.
E-51	Temp. measurement error	Contact factory.
E-60	Real time clock error	Data set to factory default. Ensure that date and time are correct if applicable.
E-61	Real time clock error	Contact factory.
E-78	Voltage low	Voltage below 90 VAC on a 125 VAC unit, or below 190 VAC on a 208-240 VAC unit. Correct voltage.
E-79	Voltage high	Voltage over 130 VAC on a 125 VAC unit, or over 250 VAC on a 208-240 VAC unit. Correct voltage.
E-80	EEPROM Error	Ensure that all temperatures and times are properly set. Contact factory if problem persists.
E-81	EEPROM Error	Contact factory.
E-82	EEPROM Error	Contact factory.
E-83	EEPROM Error	Contact factory.
E-85	EEPROM Error	All timers, if previously on, are now off. Possible bad EEPROM.
E-86	EEPROM Error	Stored HACCP memory corrupted. HACCP Address reset to 1. Possible bad EEPROM. Contact factory if problem persists.
E-87	EEPROM Error	Stored offsets corrupted. Offsets reset to 0. Control may need a recalibration. Possible bad EEPROM. Contact factory if problem persists.
E-88	EEPROM Error	All timer set-points are reset to 1 minute. Timers, if previously on, are now off. Possible bad EEPROM.
E-90	Button stuck	A button has been held down for >60 seconds. Adjust control. Error will reset when the problem has been resolved.
E-dS	Datakey error	Datakey digital signature incompatible. Cycle power, and install compatible Datakey if error persists.
E-dT	Datakey error	Datakey incompatible with control. Install compatible Datakey.
E-du	Datakey unplugged	Install Datakey and cycle power to control to clear error.

Note: If in doubt, always cycle the power to the control and contact factory if the problem persists.

To test probe and air sensor:

Test probe and air sensor by placing sensor in ice water bath and using an ohmmeter set on the ohm scale. The reading should be 100 ohms resistance. If it is more than 2 ohms higher or lower, sensor needs to be replaced.



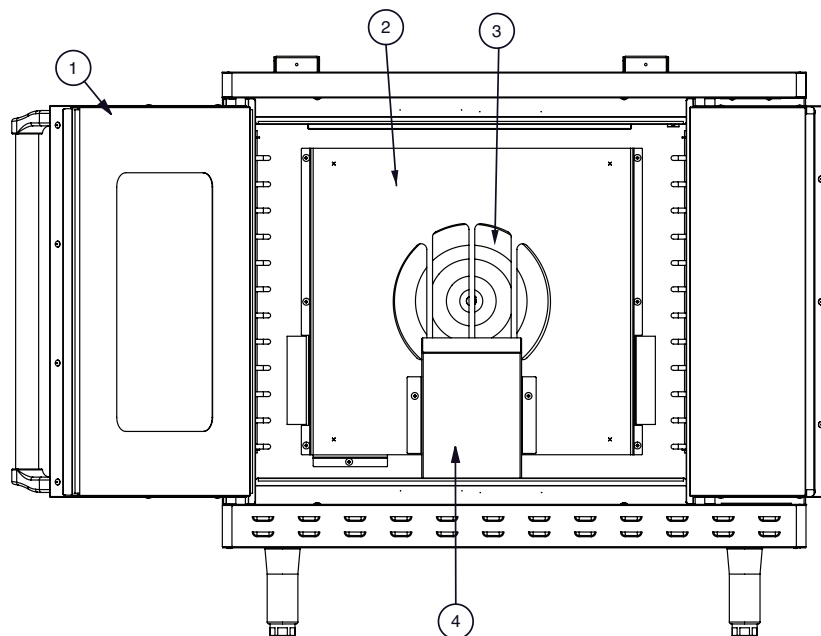
ITEM	DESCRIPTION	PART NO.	QTY	ITEM	DESCRIPTION	PART NO.	QTY
1	LATCH	LT-26976	2	12	CORD	CD-34094	1
2	DOOR ASSEMBLY, LH	DR-27850	1	13	MODULAR BLOCK	BK-34648	1
3	SIDE RACK	SR-26396	2	14	HIGH LIMIT	SW-34150	1
4	OVEN RACK	SH-26795	6	15	POWER BOARD SUPPLY	BS-33554	1
5	GASKET	10006606	2	16	LIGHT RELAY, IGNITION RELAY	RL-33930	1
	TOP/BOTTOM			17	MOTOR RELAYS	RL-33558	2
	SIDE	1000605	2	18	PANEL OUTER, RH	1006671	1
6	FEET		4	19	PANEL OUTER, TOP AND LH	1006623	1
7	DOOR ASSEMBLY, RH	DR-27849	1	20*	PANEL, LOUVERED ACCESS	1006672	1
8	SWITCH, FAN, HI/LO	SW-34101	1	21*	COVER, BOTTOM	1006678	1
9	PANEL OVERLAY	PE-26729	1	22*	FAN, BOX	FA-3973	1
10	IGNITION CONTROL W/ SENSOR	5010046	1			FA-3599	1
11	SOLENOIDS VALVES	VA-28189	2				

*Not Shown

Part numbers and drawings are subject to change without notice.

SERVICE

INTERIOR OVEN COMPARTMENT



ITEM	DESCRIPTION	PART NO.	QTY
1	DOOR ASSEMBLY, LH	DR-27850	1
2	BAFFLE, REAR	1004114	1
3	CONVECTION MOTOR 115V	MO-34791	1
	CONVECTION MOTOR ASSEMBLY 125V	5010354*	1
4	HEAT BOX	5033197	1
5	BLOWER WHEEL	WH-26397**	1

* Prior to serial number 870689

**Not Shown

DANGER



Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.



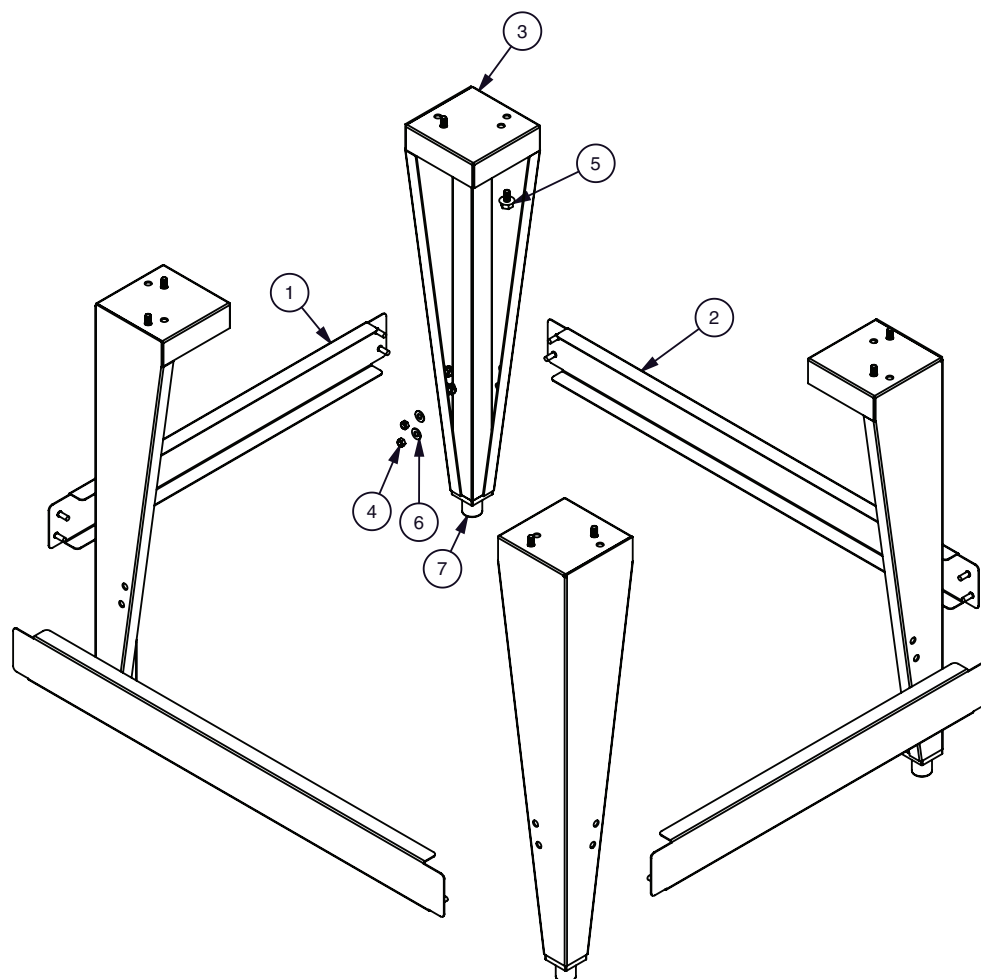
DANGER



DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

Part numbers and drawings are subject to change without notice.

LEG ASSEMBLY (5003784)



ITEM	DESCRIPTION	PART NO.	QTY
1	SUPPORT, LEG, SIDE, ASSEMBLY	5009564	2
2	SUPPORT, LEG, REAR, ASSEMBLY	5009565	2
3	LEG ASSEMBLY, 25"	LG-27829	4
4	NUT, 1/4-20 NYLON INSERT 18-8 S/S	NU-23984	16
5	5/16-18 X 5/8 SERR. HEX HD SCREW	SC-2351	8
6	WASHER, 1/4", FLAT, 5/8 OD 18-8 S/S	WS-22094	16
7	LEGS, CT, ADJUST, LEVELING	LG-22185	4

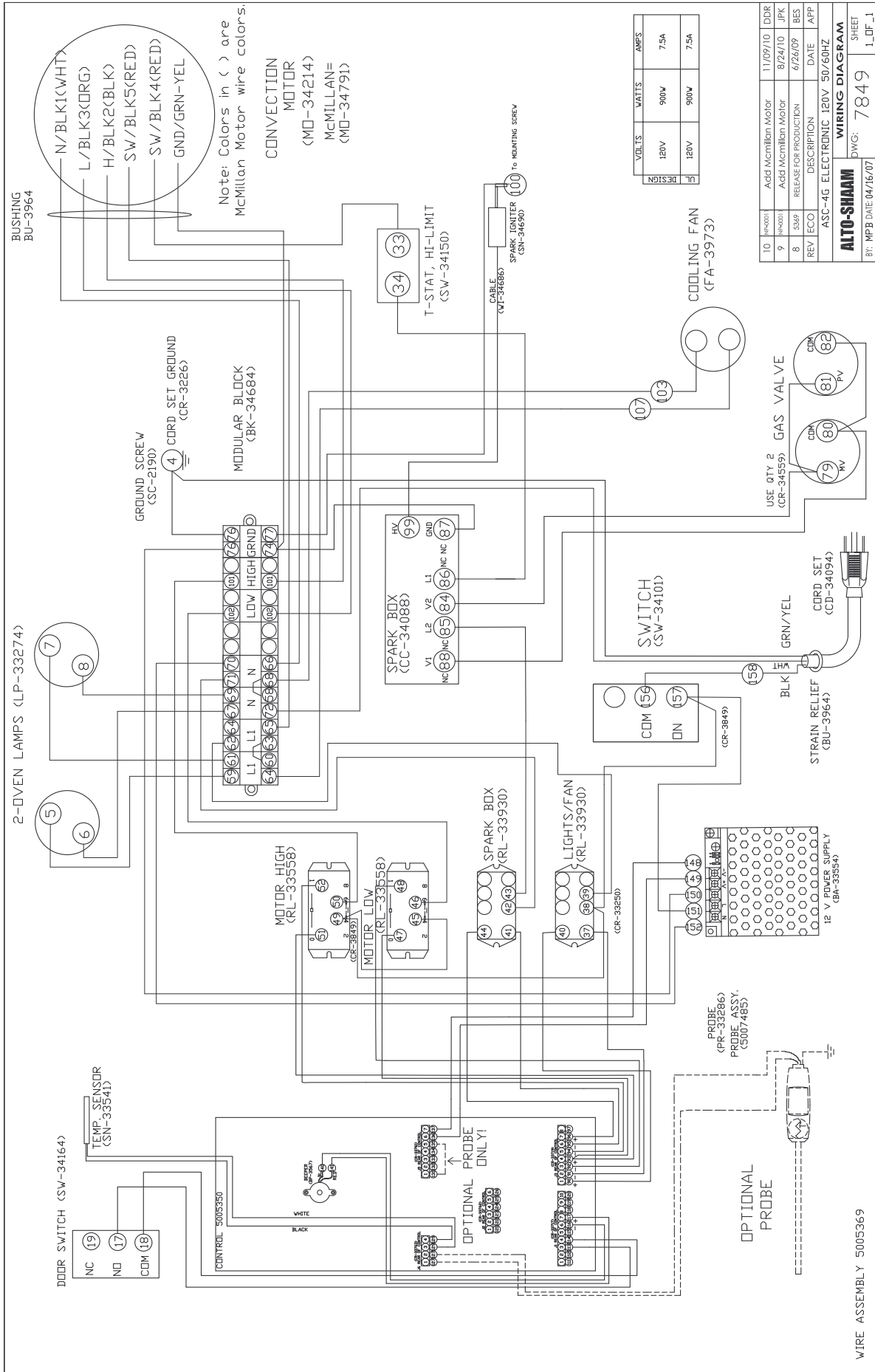
Part numbers and drawings are subject to change without notice.

SERVICE

PARTS LIST

P/N	DESCRIPTION	QTY	P/N	DESCRIPTION	QTY
EXTERIOR			GAS PARTS		
1006623	PANEL, OUTER, SIDE/TOP.....	1	VA-28189	SOLENOID VALVE.....	1
1006671	PANEL, OUTER, RH.....	1	WI-34686	WIRE, IGNITION.....	1
1006672	PANEL, LOUVERED ACCESS.....	1	SN-34690	SENSOR, FLAME.....	1
1006678	COVER, BOTTOM.....	1	OR-29172	ORIFICE, BURNER 1/8, NATURAL GAS.....	1
CD-34094	CORD, 6' (1829mm).....	1	OR-29451**	ORIFICE, BURNER, 2.15mm, LP GAS (MALE).....	1
1006606	GASKET, TOP & BOTTOM.....	1	OR-29054**	ORIFICE, BURNER, #43, LP GAS (MALE).....	1
1006605	GASKET, RIGHT & LEFT.....	1	OR-26430**	ORIFICE, BURNER, #43, LP GAS (FEMALE).....	1
DR-27849	DOOR ASSEMBLY, LH.....	1	5010046	CONTROL MODULE, IGNITION, RAM.....	1
DR-27850	DOOR ASSEMBLY, RH.....	1	5009365	BURNER ASSY, ASC-CONVECTION.....	1
OVEN LAMP COMPONENTS			VA-28821	CONVERSION SPRING KIT - NATURAL GAS.....	1
LP-34161	LAMP, *CT, SNAP-IN, OVEN LIGHT.....	2	VA-28444	CONVERSION SPRING KIT - LP GAS.....	1
LP-34206	LAMP, 25 WATT.....	2	FRONT CONTROLS/CONTROL COMPARTMENT		
GS-26630	GASKET, OVEN LAMP, STANDARD.....	2	— SWITCHES/THERMOSTATS/TIMERS		
GL-26608	GLASS, *CT, OVEN LIGHT.....	2	SW-34101	SWITCH, ON/OFF.....	1
RP-3986	SOCKETS, *CT, FOR OVEN LAMP.....	2	SW-34164	SWITCH, DOOR.....	1
CV-26607	COVER FOR OVEN LIGHT.....	2	SW-34150	HI-LIMIT T-STAT.....	1
SHELVES & SIDE RACKS			PE-26982	PANEL OVERLAY.....	1
SH-26795	RACK, OVEN.....	6	FA-3973	FAN, BOX, 34CFM, 125V, 50-60HZ.....	1
SR-26396	RACK, SIDE.....	2	FA-3599	FAN, BOX, 70CFM, 125V, 50-60HZ.....	1
MOTOR/BLOWER WHEEL			PR-33286	PROBE.....	1
MO-34791	CONVECTION MOTOR, 115V.....	1	ELECTRICAL		
5010354*	CONVECTION MOTOR ASSEMBLY, 125V.....	1	RL-33558	MOTOR RELAY.....	2
WH-26397	WHEEL, BLOWER.....	1	RL-33930	LIGHT RELAY.....	2
* Prior to serial number 870689			BA-33554	POWER SUPPLY.....	1
** Contact Factory with serial number.			BU-3964	STRAIN RELIEF.....	1
			SN-33541	TEMPERATURE SENSOR.....	1
			BK-34684	MODULAR BLOCK.....	1
			SC-2190	GROUND SCREW.....	1

Part numbers and drawings are subject to change without notice.



TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser only that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The parts warranty period is as follows:

For the refrigeration compressor on Alto-Shaam Quickchillers™, five (5) years from the date of installation.

For the heating element on Halo Heat® cook/hold ovens, as long as the original purchaser owns the oven.

For all other parts, one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.

To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs, door gaskets, and/or the replacement of glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner, including but not limited to damage due to chlorine or other harmful chemicals. **Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.**
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

Effective 09/10



RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.

ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____

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